



WELCOME THEATER AT MONMOUTH PATRONS

*Thursday
June 18, 2015
Dinner 6:00 PM*

STARTERS

NEW ENGLAND CLAM CHOWDER

~ With thyme and lavender

FISH BONES CAESAR

~ Romaine, creamy dressing, garlic croutons,
parmesan cheese, and white anchovies

FISH BONES FIELD GREENS

~ Tomatoes, fresh veggies,
Parmigiano-Reggiano, and balsamic vinaigrette

TONIGHTS OFFERINGS

PAN-SEARED WILD CAUGHT HADDOCK

~ Offered with chive potato pancake, butter poached haricot vert and a lemon caper grill butter

FILET OF SIRLOIN*** WITH BLUE CHEESE MASH

~ Grilled Angus sirloin offered with house made steak sauce, creamy blue cheese mash and haricot vert

BRICKED HALF CHICKEN AU JUS

~ Offered with a chilled rocket green salad of grilled red beets, rainbow quinoa, orange vinaigrette and pistachio crusted goat cheese truffle

BUCATINI PRIMAVERA

~ Garden vegetable medley tossed with fresh pasta, basil, Burrata and Parmigiano-Reggiano cheese

CONFECTION

SEASONAL SPECIALTY

House made specialty from our pastry chef

Price include Carrabassett Coffee or herbal teas

Full service cash bar available !!!

\$60 per person includes sales tax & service.

A portion of this evenings proceeds benefit Theater at Monmouth

Fish Bones American Grill - 70 Lincoln Street - Lewiston, ME 04240 - (207) 333-3663